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Menus of the 21st Century

Gastronomy Archive

2017

Chapter One Group Menu 2017

Chapter One

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THE RESTAURANT THE FOOD THE CHEF’S TABLE
PRIVATE DINING PRE THEATRE

GROUP MENU

GALLERY

FOUR COURSE
DINNER

TASTING MENU

LUNCH MENU
TASTING

SET LUNCH MENU

VEGETARIAN MENU

CHEF’S TABLE
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS
2016

BOOK A TABLE



GROUP MENU (parties of 8 to 14 choice of
3 dishes per course, parties of 14- 16
choice of 2 dishes per course)

Grilled lasagne of scallop, Atlantic crab, seaweed butter

Cured duck, marinated foie gras, salt baked celeriac,
golden raisin puree

Charred cured mackerel, Clarenbridge oysters, apple,
lovage

Striploin of Irish beef, beluga lentils, celeriac, bay leaf

Wild turbot, walnut crust, poached pear, kohlrabi
cooked on pine

Salt marsh duck, bonito sesame seeds, blood orange,

smoked sweet potato

Warm 70% chocolate mousse, barley and hazelnut
milk, coffee ice cream, lemon jelly

Organic milk ice cream, Lannléire honey, malted milk
crumb, honeycomb

Warm carrot mousse, cheese ice cream, brown butter,
buckwheat, red ale

Selection of three cheeses from our cheese menu

Tea/Coffee – Petit Fours

Menu €75.00 per person +10% service charge

(Prices not printed on evening, to preserve the host's
privacy)

This menu is subject to change- please use as sample
only

TWITTER FEED

Opening times: Lunch: Tue-Fri 12.30pm - 2.00pm
Dinner: Tue-Sat 7.30pm - 10.30pm Closed Sundays & Mondays
Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables
required back by 7.30pm)

Site design by **Open**
Photography: Barry McCall &
Barabara Corsico - restaurant
interior

